



Dutch Tompouce

Make the most delicious Dutch tompouces all by yourself! Read on to find out how to make these delicious pastries and you will definitely enjoy them!

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière 500 g
F10150
€6.25



FunCakes Nonpareils Lots of Love 800 g
F51645
€9.85



FunCakes Decorating Bags 30 cm pk/10
F85100
€3.15



Patisse Parchment Paper Sheets 38x30cm pk/20
P01733
€3.85



FunCakes Mix voor Enchanted Cream® 450 g
F10130
€7.35



FunCakes Food Colour Paste Pink 30 g
F45035
€2.69



Wilton Decorating Tip #1M Open Star Carded
02-0-0151
€2.35

Ingredients

- FunCakes Mix for Crème Pâtissière 100 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Mix for Dip 'n Drip White
- FunCakes Nonpareils Lots of Love
- FunCakes Food Colour Paste Pink
- 350 ml water
- 100 ml milk
- 10 slices of puff pastry

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Patisse Parchment Paper Sheets 38x30cm pk/20

Step 1: Start by preparing

Preheat the oven to 220°C (convection oven 200°C).

Step 2: Bake the puff pastry in the oven

Cut the puff pastry sheets in half and prick them with a fork. Let the puff pastry thaw further on a baking sheet lined with parchment paper. Then place another piece of parchment paper and a baking sheet on top of the puff pastry sheets. This prevents the puff pastry from rising too much in the oven. Bake the puff pastry for 20 minutes until golden brown.

Step 3: Prepare the pastry cream

Prepare 100 grams of FunCakes Pastry Cream Mix according to the instructions on the packaging. Beat for 5 minutes until smooth.

Step 4: Prepare the Enchanted Cream

Prepare 150 grams of FunCakes Enchanted Cream Mix according to the instructions on the packaging. Mix for 3 minutes on high speed until smooth.

Step 5: Pipe the fillings onto the puff pastry

Fill a piping bag with the pastry cream. Pipe 3 dollops onto 5 puff pastry sheets. Now fill another piping bag with the Enchanted Cream and pipe 3 dollops onto the same 5 puff pastry sheets.

Step 6: Finish the tompoucen

Finally, mix the pink food coloring with the dip 'n drip and spread it over the remaining 5 puff pastry sheets. Then decorate them with the sugar pearls. Place these puff pastry sheets on top of the other mille-feuille halves.

This recipe is made possible by FunCakes.